

# Châteauneuf-du-Pape La Bernardine Rouge 2021 6x75cl

## Grapes

75% Grenache  
15% Syrah  
10% Mourvedre

## Region/Appellation

AOP Châteauneuf-du-Pape

## Alcohol by volume

14.00%

## Residual Sugar

0.3 g/l

## pH

3.67

## Total Acidity

5.62 g/l

## Drinking Window

2024 - 2031

## Tasting Guide

A B C **D** E  
Light Medium Full

## Tasting note printed

26/11/2024

## Winemaker Notes

A complex but subtle nose with aromas of blackcurrant and plum followed by roasted coffee, cinnamon and morello cherry. On the palate it is spicy and fruity.

## Vineyard

Quaternary terrace, with a surface of shingles coming from the former bed of the Rhône.

## Winemaking

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## Vintage

The 2021 vintage was exceptionally challenging and unrelenting for winegrowers as they battled late frosts, a wet spring and an unpredictable summer. Their diligence and expertise in the vineyards helped to deliver a successful, if atypical, vintage that Michel Chapoutier celebrates as 'a chance for the soil to express itself'. As with the Northern Rhône, the 2021 vintage yielded wines that are a throwback to yesteryear. An 'old fashioned' vintage, characterised by remarkable finesse and elegance with balanced alcohol, fresh acidity and firm structure.

## Food match

Grilled and Roasted Red Meats

Try with tuna fish carpaccio or roasted meats or medium maturity cheeses.

